



“Skiing is a dance, and the
mountain always leads.”

Cover Charge: 2,5 €
All prices are inclusive of VAT

COLD STARTERS

Lobster Salad
Papaya, Caviar Vinaigrette
34

Kale Salad
*Nuts and Fresh Goat Cheese
with Peanut Sauce*
18

Bluefin Tuna Tartare
Guacamole and Ajoblanco with Coconut
26

King Prawn Ceviche
Passion Fruit and Pomegranate
20

Crunchy Crab Salad
Mango and Wakame
22

Royal Oscietra Caviar, 50g.
Blinis and Sour Cream
129

Wagyu Carpaccio
Truffles and Parmesan
26

Terrine of Foie-Gras
Cherries and Ginger Brioche
32

WARM STARTERS

Rockfish and Seafood Soup
Saffron
16

Black Tagliatelle
Red Prawns and Garlic
21

Warm Foie-Gras
Bread, Tomato and Virgin Oil
28

Thin Slices of Iberian Ham and Wagyu
Egg Yolk and Truffled Mashed Potato
20

Asparagus and Prawn Risotto
Genovese Pesto
19

Warm Salad
Grilled Artichokes, King Prawns and Mushrooms
25

MAINS

Swiss Fondue
Mushrooms, Potatoes and Capers
25 p/p · min. 2 persons

Grilled Octopus
Hummus and Spicy Tomato
28

Tournedos Rossini
Foie-Gras and Truffle
43

Cheese Raclette
Baby Onions, Mushrooms, Potatoes and Assorted Peppers
25 p/p · min. 2 persons

Sole Meunière
'El Lodge' Style
39 p/p · min. 2 persons

Turbot
Asparagus Juice and Smoked Tomato Vinaigrette
32

Grilled Lobster
Maître d'Hôtel Butter
45

Fondue Bourguignonne
Vegetables and Sauces
35 p/p · min. 2 persons

Supreme of Sea Bass
Green Wok and Citric Infusion
39

Tuna Belly
Tomato Confit and Bimi
40

FROM THE GRILL

Rack of Lamb
Herbs
30

Grilled Entrecôte
Guérande's Grey Salt
32

Beef Tenderloin
Thyme
35

Grilled T-Bone Steak
38 p/p · min. 2 persons

Wagyu Loin Tataki
Char-grilled
35

Grilled Tomahawk
Bourbon Butter
32 p/p · min. 2 persons

Grilled Châteaubriand
35 p/p · min. 2 persons

Grilled Chicken Payés
Chimichurri
24

Surf and Turf
Beef Tenderloin and Lobster
57

Wagyu Picanha
Diabla Sauce & Black Trumpet Mushrooms
32

HEALTHY MENU

Cream of Leek and Potato
Truffle Shavings and Edamame
12 • 126 Kcal

Tomato and Basil Tartare
Burgos Cheese
15 • 184 Kcal

Wok-Sautéed Organic Vegetables
Grilled Scallops in Lime Jus
25 • 196 Kcal

Grilled King Prawns
Wakame and Jalapeno with Coriander Vinaigrette
27 • 224 Kcal

Grilled Grain Chicken
Grilled Vegetables
24 • 276 Kcal

Beef Fillets
Organic Tomato and Baby Potatoes
28 • 224 Kcal

Red Berries
Mint Sorbet
9 • 210 Kcal

Carrot Cake
with Walnuts
8 • 180 Kcal

DESSERT

Chocolate Mousse • 8
El Lodge` Style

Mille-feuille • 8
Biscuit and Cream

Chocolate Volcano • 10
Ginger Custard

Baked Cheesecake • 9
Toffee and Maraschino Cherries

Chunky Brownie • 8
Banana Ice Cream

Fine Apple Pie • 9
Ron Ice Cream with `Motril` Raisins

Ice Creams and Sorbets • 7
Assortment

Cheese Platter of your Choice • 16
Selection of Spanish and World Cheeses

Opera Cake • 8
Coffee Butter Cream and Chocolate Ganache

Seasonal Fruit Platter • 8
Lemon Sorbet

Lemon Pie • 8
Lime Cream and Meringue

Chocolate Fondue • 9 p/p
Fruits and Marshmallows • min. 2 persons

‘Piononos’ • 9
Traditional Sweet Pastry